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BOTTLING GRAPE JUICE

If you have grapes of the Catawba, Worden, Concord, Ives, Niagara, Winchell varieties, any of the Muscadines, or other good varieties for making juice, it is possible to insure the family a supply for next winter.

The bottling process is simple and easy. Bottles with caps, or mason jars may be used. The first step is extracting the juice. The grapes may be pressed hot or cold. If cold, put the juice immediately into previously sterilized bottles or fruit jars, leaving space for expansion during heating. If the grapes are to be pressed hot, crush them, heat to the simmering point while stirring to avoid scorching, and press or drain while hot. Pour the juice into bottles or jars.

Whichever method of extracting the juice has been used, the bottles are then capped or the jars covered. Leave the clamps up or screw tops loose on fruit jars.

To pasteurize, place a wooden rack, folded towels, or some other support in the bottom of a wash boiler. Lay sealed bottles on their sides on it and fill the boiler with water to cover completely. If jars are used, stand them side by side and fill the boiler with water up to the shoulders of the jars. Place the boiler over the fire and heat to 185° F. for 10 minutes for pints or 20 minutes for quarts. If no thermometer is available, heat until the water simmers gently for the time stated. At the end of the period, push down the clamps, lift out the jars and place on their sides so that the hot juice covers

the insides of the tops. Allow them to cool in this position.

Very few juices, except those of the highly acid grapes such as the Norton, are improved by the addition of sugar. If the juice is to be diluted with water when used, it is preferable to add the sugar then.

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